

# APA Sorachi

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (48.8%)	85 %	7
Grain	Weyermann - Pilsner Malt	0.5 kg (12.2%)	81 %	5
Grain	Pszeniczny	0.5 kg (12.2%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (12.2%)	79 %	10
Grain	Jęczmień niesłodowany	0.3 kg (7.3%)	75 %	2
Grain	Płatki owsiane	0.3 kg (7.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12 g	35 min	13.9 %
Aroma (end of boil)	Sorachi Ace	15 g	5 min	12 %
Whirlpool	Sorachi Ace	20 g	15 min	12 %
Dry Hop	Sorachi Ace	15 g	5 day(s)	12 %
Dry Hop	Sabro	15 g	5 day(s)	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	---